

# WINTER MENU

## APPETIZERS

**OYSTERS (1/2 DOZEN).....20\***

RAW: CAMPARI + GRAPEFRUIT GRANITA

CHARGRILLED: CITRUS CHILE BUTTER, PARMESAN, BREADCRUMBS

**BLACK GARLIC TOAST.....13**

BONE MARROW, SHALLOTS, PARSLEY CHILE OIL, PECORINO

**WINTER CEVICHE.....19\***

BAY SCALLOPS, HALIBUT, BLOOD ORANGE, PINK GRAPEFRUIT, RED ONION

CUCUMBER, LIME KOSHO, UME PLUM, GINGER SNOW

**BUTTER BEAN BAGNA CAUDA + SPANISH OCTOPUS.....23**

RADICCHIO, FENNEL, SUN CHOKES, GARLIC ANCHOVY OIL

**SMOKED RABBIT PECAN PIE.....21**

SHARP CHEDDAR, MUSTARD GELATO

**CHESTNUT HONEY + THYME BABY BACKS RIBS.....18**

CABBAGE JALAPENO SLAW

**BURRATA NAPOLETANA.....23**

CARA CARA ORANGE, TANGERINE, BLOOD ORANGE, FENNEL, POMEGRANATE

OIL CURED BLACK OLIVE, PISTACHIO OIL, ARUGULA, MINT, SUMAC

**LITTLE GEM CAESAR SALAD.....15**

BLACK GARLIC CAESAR DRESSING, PARMESAN, SOURDOUGH BREADCRUMB

**OXTAIL ONION SOUP.....14**

COMTÉ + GRUYERE CHEESE, SOURDOUGH, JALAPENO

## PASTA & MORE

**CAULIFLOWER RISOTTO.....21**

BRIOCHE CRUMBLES, ANCHOVEY, RASPADURA

**LAMB PAPPARDELLE.....29**

CALABRIAN CHILE, PISTACHIO - FENNEL OIL, RASPADURA

**CASUNZIEI RAVIOLI.....25**

RADICCHIO, MASCARPONE, SMOKED BEETS, BROWN BUTTER, POPPY SEEDS

## MAINS

**CHILEAN SEA BASS.....42**

POTATO GNOCCHI, VENUS CLAMS, BANG'S MUSSELS, SEA BEANS, ALMOND MILK

**SCOTTISH SALMON STEAK.....34**

BELUGA LENTILS, CHARRED ONION, GREEN MOLE

**DUCK LEG CONFIT.....30**

CELERY ROOT GRITS, BAROLO, RASPBERRY, THYME

**PORTER BRAISED PORK SHANK.....35**

LEMON, CHILE, RAPINI

**FERMENTED GREEN PEPPERCORN BISON TENDERLOIN.....45\***

LEEKs, CHARRED SUNCHOKES

**BEEF BURGER.....24**

CHEDDAR, POBLANO, RED ONION, PICKLED JALAPENO, HABANERO AIOLI, FRIES

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BIBB